

# Prose

## ALL DAY MENU

*Where familiar meets unexpected—seasonal, creative, and farm-forward dishes that elevate your dining experience*

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### Snacks & Small Plates

- Cheddar Chive Biscuits** | Flaky Maldon salt, luxurious whipped cultured honey-butter **\$10 (v)**
- Marinated Olives & Almonds** | Citrus-herb marinated Castelvetrano & Niçoise olives, toasted marcona almonds **\$9 (v, gf)**
- Citrus Cured Hamachi 'Globe' ★** | Coconut leche de tigre, charred pineapple, Thai basil, coconut smoke **\$24 (gf)**
- Sumac-Braised Lamb Croquettes** | Spiced harissa yogurt, pickled shallots, fresh mint **\$19**
- Black Garlic Charred Octopus** | Aji amarillo glaze, saffron potatoes, blistered padron peppers, sofrito **\$23 (gf)**
- Crispy Squash Blossoms** | Roasted poblano, melted oaxaca cheese, charred corn salsa, chipotle crema **\$19 (v)**
- "Tokyo Style" Beef Carpaccio** | Soy-cured egg yolk, crispy garlic chips, yuzu kosho aioli, aged parmesan-katsuobushi, togarashi **\$21**

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### Salads & Vegetables

- Crispy Artichoke & Herb Salad** | Fried baby artichokes, poached farm egg, mixed herbs, shaved fennel, watercress, lemon-parmesan dressing **\$21**
- Pear & Roasted Squash Salad** | Baby arugula, roasted delicata squash, poached pears, whipped ricotta, spiced pecans, cider-honey vinaigrette **\$20 (v)**
- Charred Beets & Spiced Labneh** | crispy lentils, frisée, crushed pistachios, pomegranate-date vinaigrette **\$19 (v, gf)**

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### Housemade Pastas

*Crafted fresh daily. Enhance with shaved black truffle MP or crispy guanciale \$6*

- Braised Short Rib Rolled Lasagna ★** | robiolina, mascarpone, ricotta, braised short rib, tomato sugo, pecorino breadcrumbs **\$34**
- Sweet Potato Gnocchi** | Brown butter curry sauce, toasted hazelnuts, crispy sage **\$28 (v)**
- Lemon & Crab Spaghetti** | Lump crab, preserved lemon, Calabrian chili, garlic, and fresh parsley **\$33**

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### Mains

- Olivia's Burger ★** | half pound mustard-seared dry-aged blend, aged cheddar, pan-fried onions, bone marrow aioli, house-made pickles, toasted brioche, side salad **\$24 + frites \$5 available until sold out**
- Roasted Jidori Chicken** | herb-lemon marinade, whipped potatoes, charred Kenter Canyon broccolini, lemon chive pan sauce **\$37**
- Steak Frites** | 10 oz hangar steak, housemade frites, tarragon laced bearnaise **\$42**
- Miso-Glazed Black Cod** | Coconut forbidden black rice, charred baby bok choy, ginger-yuzu beurre blanc **\$39**
- Spiced Cauliflower Steak** | Ras el hanout, crispy chickpeas, tomato-ginger chutney, golden turmeric yogurt **\$23 (v, gf)**

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### For the Table

- Belgian Style Frites** | Charred lemon aioli, Aleppo pepper ketchup (v, gf) **\$11**
- Roasted Asparagus** | meyer lemon breadcrumbs **\$13 (v, gf)**
- Miso-Creamed Spinach** | Grana Padano, black garlic, crispy shallots, sesame oil **\$13 (v)**
- Crispy Brussels Sprouts** | Harissa butter, honey glaze, toasted sesame seeds **\$12 (v, gf)**
- Za'atar-Roasted Carrots** | Pistachio dukkah, preserved lemon, pomegranate reduction **\$12 (v, gf)**
- Market Greens** | Hand-picked lettuces, cucumber, heirloom tomatoes, house vinaigrette **\$10 (v, gf)**

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### Desserts

- Sticky Toffee Date Pudding** | Butterscotch sauce, vanilla bean crème anglaise, house-made vanilla gelato, candied pecans **\$14**
- Valrhona Dark Chocolate Torte** | Espresso crèmeux, cocoa nib tuile, salted caramel, vanilla bean gelato, gold leaf **\$14**
- Olive Oil Cake** | Charred citrus fruits, whipped mascarpone, pistachio brittle, orange blossom syrup **\$14**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**Raw & Chilled (v) vegetarian | (gf) gluten-free**

**We kindly request no substitutions, but can accommodate removing some items**

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## Lunch Specials

served until 3pm

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**Jumbo Shrimp Thai Rice Noodle Bowl** | Rice noodles, crunchy vegetables, soft herbs, peanuts, chili-lime dressing **\$24**

**Spicy Honey Fried Chicken** | hot honey, house pickles, shredded lettuce, black garlic aioli, toasted potato roll, side salad **\$23 GF + frites \$5**

**Roasted Mushroom "French Dip"** | Maitake and king oyster mushrooms, caramelized onions, Gruyere, mushroom au jus, side salad **\$21 + frites \$5**

**Double Spiced Lamb Smash Burger** | Za'atar-spiced lamb patties, spicy harissa, whipped feta labneh, shaved cucumber, arugula and crispy shallots on a toasted potato bun, side salad **\$24 + frites \$5 Prose Favorite Item**

**The Classic Burger** | 8oz dry age burger, cheddar and american cheese, shredded lettuce, tomato, fried diced onions, house special sauce, toasted brioche bun, side salad **\$23 + frites \$5**

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## Dinner Specials

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## Salads & Vegetables

### Traditional Tableside Caesar for Two ★ | \$35

Crisp romaine hearts, housemade garlic croutons, and freshly grated Parmesan tossed tableside with our signature Caesar dressing, cracked black pepper and fresh lemon

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## Mains

**Crispy Rainbow Trout Almandine** | toasted almonds, harissa-infused beurre noisette, crispy fingerling potatoes, and charred lemon-zucchini salad **\$38**

**Slow-Braised Lamb Shank** | celeriac purée, honey-glazed carrots, meyer lemon gremolata, medjool date-pomegranate sauce **\$47**

**Steak Our Way** | House-made bone marrow butter, duck fat roasted fingerlings, chimichurri roasted tomatoes **\$15 + choice of steak below**

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## A la carte

- **8 oz Jidori Chicken Breast** | \$24
- **8 oz Hanger** | \$33
- **8 oz Filet Mignon** | \$56
- **12oz Ribeye Cap** | \$52
- **10 oz Flat Iron** | \$35
- **34oz 45-Day Dry-Aged tomahawk Ribeye for 2** | \$165 limited availability

*Add any two individual sides from our menu for an additional \$14 per person.*

**Belgian Style Frites** | Charred lemon aioli, Aleppo pepper ketchup (v, gf) **\$11**

**Roasted Asparagus** | meyer lemon breadcrumbs **\$13** (v, gf)

**Miso-Creamed Spinach** | Grana Padano, black garlic, crispy shallots, sesame oil **\$13** (v)

**Crispy Brussels Sprouts** | Harissa butter, honey glaze, toasted sesame seeds **\$12** (v, gf)

**Za'atar-Roasted Carrots** | Pistachio dukkah, preserved lemon, pomegranate reduction **\$12** (v, gf)

**Market Greens** | Hand-picked lettuces, cucumber, heirloom tomatoes, house vinaigrette **\$10** (v, gf)

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